Mosaic Citra Pale Ale

- Gravity **14 BLG**
- ABV **---**
- IBU **38**
- SRM **6.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg *(75.5%)*	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg *(18.9%)*	85 %	5
Grain	Carahell	0.3 kg *(5.7%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	citra	10 g	30 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	citra	15 g	10 min	12 %
Aroma (end of boil)	mosaic	20 g	5 min	10 %
Aroma (end of boil)	citra	15 g	5 min	12 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
safale	Ale	Dry	11.5 g	---